Gonville Kitchen

Lunch Set Menu

Two-Courses £34pp
Three-Courses £40pp

Starters

Game pâté en croûte, cornichons, confit kumquats and Dijon mustard

Prawn and scallop tortellini, coconut bisque, XO sauce, prawn cracker

Spiced crown pumpkin soup, spinach dumplings, crispy sage (v/ve)

Main

Venison loin, blackberry gel, butterfly sorrel, pomme anna, smoked beetroot and a blackberry and cocoa nib jus

Tandoori monkfish, masala sauce, sea vegetable bhaji, roti

Leek and nori wellington, leek fondue, leek and parsley sauce, leek and potato salad (v/ve)

Desserts

'Plaisir Sucre' seven layers of pure chocolate decadence

Blackberry mille-feuille, crème diplomat, raspberry sorbet

Pear frangipani tart and chocolate sorbet, almond tuille

Please advise dietary requirements and allergies upon booking.
A discretionary service charge of 12.5% will be added to your bill.